

1

00:00:00,150 --> 00:00:02,430

- Devil's Food Cake is rich, fudgy,

2

00:00:02,430 --> 00:00:04,020

and super chocolatey.

3

00:00:04,020 --> 00:00:05,670

It often uses dark chocolate

4

00:00:05,670 --> 00:00:07,980

to give it that rich chocolate flavor,

5

00:00:07,980 --> 00:00:09,810

sour cream, and baking soda,

6

00:00:09,810 --> 00:00:12,030

and we're using all of
that in this cake today.

7

00:00:12,030 --> 00:00:15,120

We're also making a
rich, fudgy buttercream.

8

00:00:15,120 --> 00:00:17,040

And of course, what cake would be complete

9

00:00:17,040 --> 00:00:18,780

without a high quality butter?

10

00:00:18,780 --> 00:00:21,090

And today, we are using my
favorite Challenge Butter

11

00:00:21,090 --> 00:00:22,590

in this recipe.

12

00:00:22,590 --> 00:00:24,540

Hi, I'm Lindsay from Life, Love and Sugar,

13

00:00:24,540 --> 00:00:27,094

and today, we're making Devil's Food Cake.

14

00:00:27,094 --> 00:00:29,677

(upbeat music)

15

00:00:35,430 --> 00:00:36,480

Okay, so to get started,

16

00:00:36,480 --> 00:00:38,700

we're gonna mix together
our dry ingredients.

17

00:00:38,700 --> 00:00:40,833

So first we've got our all-purpose flour.

18

00:00:41,850 --> 00:00:44,700

To that, we're gonna
add our dutched cocoa.

19

00:00:44,700 --> 00:00:47,190

It helps give that rich chocolate flavor.

20

00:00:47,190 --> 00:00:50,313

Baking soda. And salt.

21

00:00:51,240 --> 00:00:53,340

Let's go ahead and stir all that together,

22

00:00:53,340 --> 00:00:54,903

and then we'll set this aside.

23

00:00:56,490 --> 00:01:00,120

Okay, now we'll start
with our wet ingredients.

24

00:01:00,120 --> 00:01:02,280

So again, we've got our Challenge Butter

25

00:01:02,280 --> 00:01:03,483

at room temperature.

26

00:01:04,779 --> 00:01:06,240

Go ahead and put that in our bowl.

27

00:01:06,240 --> 00:01:08,580

And then we're gonna
add some vegetable oil.

28

00:01:08,580 --> 00:01:11,940

I like to use a combination
of butter for great flavor

29

00:01:11,940 --> 00:01:14,130

and oil for some extra moisture.

30

00:01:14,130 --> 00:01:16,880

The combination really gives
you the best texture, too.

31

00:01:18,450 --> 00:01:20,800

And then we're gonna add
some dark brown sugar.

32

00:01:22,620 --> 00:01:24,180

All right, now we're gonna
pop this on our mixer

33

00:01:24,180 --> 00:01:26,550

for about two to three
minutes on a medium speed

34

00:01:26,550 --> 00:01:29,215

until it's light and creamy and fluffy.

35

00:01:29,215 --> 00:01:32,298

(light upbeat music)

36

00:01:37,230 --> 00:01:38,610

I'll usually scrape down the sides

37

00:01:38,610 --> 00:01:40,500

of my bowl once or twice during the mixing

38

00:01:40,500 --> 00:01:44,015

just to make sure everything
is getting combined well.

39

00:01:44,015 --> 00:01:47,098

(light upbeat music)

40

00:01:53,190 --> 00:01:54,480

All right, so once you've noticed

41

00:01:54,480 --> 00:01:56,430

that it has gotten light and fluffy,

42

00:01:56,430 --> 00:01:58,050

it's light in color, fluffy,

43

00:01:58,050 --> 00:01:59,640

you're ready to move on.

44

00:01:59,640 --> 00:02:02,340

Next, we're gonna add our vanilla extract

45

00:02:02,340 --> 00:02:03,633

and one of our eggs.

46

00:02:06,330 --> 00:02:07,380

We're gonna go ahead and mix this

47

00:02:07,380 --> 00:02:09,058

until it's pretty well combined.

48

00:02:09,058 --> 00:02:12,141
(light upbeat music)

49

00:02:14,453 --> 00:02:17,520
Okay, we'll add our second egg.

50

00:02:17,520 --> 00:02:18,450
Mix all that together.

51

00:02:18,450 --> 00:02:21,054
Make sure everything's nicely combined.

52

00:02:21,054 --> 00:02:24,137
(light upbeat music)

53

00:02:27,490 --> 00:02:30,030
Okay, so now we're gonna
add our sour cream.

54

00:02:30,030 --> 00:02:33,113
(light upbeat music)

55

00:02:38,100 --> 00:02:39,600
All right, once that's nicely combined,

56

00:02:39,600 --> 00:02:41,220
we'll go ahead and add our milk.

57

00:02:41,220 --> 00:02:44,087
We'll make sure that gets nicely
combined in there, as well.

58

00:02:44,087 --> 00:02:47,170
(light upbeat music)

59

00:02:48,840 --> 00:02:50,160
It starts to look a little curdled

60

00:02:50,160 --> 00:02:51,180
at this point, that's okay.

61

00:02:51,180 --> 00:02:53,100
It's all gonna work itself out.

62

00:02:53,100 --> 00:02:56,278
Next, we're gonna add in
half of our dry ingredients.

63

00:02:56,278 --> 00:02:59,361
(light upbeat music)

64

00:03:03,930 --> 00:03:04,980
All right, now with mixer running,

65

00:03:04,980 --> 00:03:07,263
I'm gonna add about half of our coffee.

66

00:03:07,263 --> 00:03:10,346
(light upbeat music)

67

00:03:17,150 --> 00:03:18,930
And scrape down the sides again.

68

00:03:18,930 --> 00:03:21,784
All right, and we'll add the
rest of our dry ingredients.

69

00:03:21,784 --> 00:03:24,867
(light upbeat music)

70

00:03:27,255 --> 00:03:28,710
All right, now once that's
pretty well combined,

71

00:03:28,710 --> 00:03:30,863

we're gonna add the last of our coffee.

72

00:03:30,863 --> 00:03:33,946

(light upbeat music)

73

00:03:38,490 --> 00:03:39,540

All right, and I'm gonna actually go ahead

74

00:03:39,540 --> 00:03:40,800

and take this off the mixer

75

00:03:40,800 --> 00:03:43,200

and use my spatula to
just kind of finish it off

76

00:03:43,200 --> 00:03:44,500

and bring it all together.

77

00:03:45,840 --> 00:03:48,660

So you'll want to grab your
three eight-inch cake pans.

78

00:03:48,660 --> 00:03:51,660

Set them up with some baking
spray and parchment paper,

79

00:03:51,660 --> 00:03:53,430

so the cakes don't stick in the pan.

80

00:03:53,430 --> 00:03:56,010

I like to use a food
scale to weigh the batter,

81

00:03:56,010 --> 00:03:57,720

just so that I know that they're all even

82

00:03:57,720 --> 00:03:59,472

and they'll bake evenly in the oven.

83

00:03:59,472 --> 00:04:02,555
(light upbeat music)

84

00:04:08,910 --> 00:04:10,170
All right, now you'll
wanna spread the batter

85

00:04:10,170 --> 00:04:11,340
out evenly in the pan.

86

00:04:11,340 --> 00:04:15,120
It should be thin enough that
you can just give it a shake.

87

00:04:15,120 --> 00:04:17,573
And now we're ready to
pop our cakes in the oven.

88

00:04:17,573 --> 00:04:21,030
(light upbeat music)

89

00:04:21,030 --> 00:04:22,890
Okay, so while your cakes bake and cool,

90

00:04:22,890 --> 00:04:26,310
we're gonna make our fudgy
chocolate buttercream.

91

00:04:26,310 --> 00:04:27,210
As I mentioned earlier,

92

00:04:27,210 --> 00:04:29,280
we're using my favorite Challenge Butter.

93

00:04:29,280 --> 00:04:30,657
We used it earlier in the cake,

94

00:04:30,657 --> 00:04:33,450

and now we're going to use
it in our chocolate frosting.

95

00:04:33,450 --> 00:04:35,520

We've got about a cup and a half in here.

96

00:04:35,520 --> 00:04:36,630

And I love this butter.

97

00:04:36,630 --> 00:04:41,630

It's 100% real cream, no
hormones, no fillers or additives,

98

00:04:41,850 --> 00:04:43,710

farm to fridge in just two days.

99

00:04:43,710 --> 00:04:45,630

It's super creamy, great flavor.

100

00:04:45,630 --> 00:04:46,560

Our family loves it.

101

00:04:46,560 --> 00:04:47,790

I really recommend you try it out

102

00:04:47,790 --> 00:04:49,440

the next time you're at the store.

103

00:04:49,440 --> 00:04:51,170

We're gonna use a cup
and a half of this butter

104

00:04:51,170 --> 00:04:52,200

in our frosting,

105

00:04:52,200 --> 00:04:54,700

so we'll go ahead and add
that to our mixing bowl.

106

00:04:56,160 --> 00:04:57,760

You want it at room temperature.

107

00:04:58,890 --> 00:05:00,090

All right, so we've got
our butter in our bowl.

108

00:05:00,090 --> 00:05:01,380

We're gonna go ahead and mix this

109

00:05:01,380 --> 00:05:02,978

until it's nice and creamy.

110

00:05:02,978 --> 00:05:06,061

(light upbeat music)

111

00:05:12,930 --> 00:05:14,610

Okay, now we need to melt our chocolate

112

00:05:14,610 --> 00:05:17,197

so that we can add that to our butter.

113

00:05:17,197 --> 00:05:20,280

(light upbeat music)

114

00:05:22,200 --> 00:05:24,873

All right, so once your
chocolate is melted,

115

00:05:25,950 --> 00:05:29,340

we're gonna add that to
our butter in a few parts.

116

00:05:29,340 --> 00:05:30,690

You don't wanna add it all at once.

117

00:05:30,690 --> 00:05:32,340

It incorporates a little bit better

118

00:05:32,340 --> 00:05:35,306
and doesn't end up with
chunks if you add it slowly.

119

00:05:35,306 --> 00:05:38,970
(light upbeat music)

120

00:05:38,970 --> 00:05:41,076
We'll stir that in first.

121

00:05:41,076 --> 00:05:44,159
(light upbeat music)

122

00:05:47,220 --> 00:05:49,585
All right, and we'll
add a little bit more.

123

00:05:49,585 --> 00:05:52,668
(light upbeat music)

124

00:06:04,238 --> 00:06:05,610
All right, now we have a beautiful,

125

00:06:05,610 --> 00:06:08,370
creamy chocolate and buttery mixture.

126

00:06:08,370 --> 00:06:10,973
To that, we're gonna add a
little bit of cocoa powder.

127

00:06:13,230 --> 00:06:14,130
And we're gonna start adding

128

00:06:14,130 --> 00:06:16,053
about half of our powdered sugar.

129

00:06:18,750 --> 00:06:20,976

Mix this until it's smooth and creamy.

130

00:06:20,976 --> 00:06:24,059

(light upbeat music)

131

00:06:27,471 --> 00:06:28,920

All right, now I'll add some salt

132

00:06:28,920 --> 00:06:30,781

and about half of the heavy cream.

133

00:06:30,781 --> 00:06:34,110

(light upbeat music)

134

00:06:34,110 --> 00:06:37,823

Stir all that together 'til
it's nice and creamy and smooth.

135

00:06:37,823 --> 00:06:40,906

(light upbeat music)

136

00:06:46,251 --> 00:06:47,730

Now we're gonna add the rest

137

00:06:47,730 --> 00:06:51,156

of our powdered sugar
kind of slowly in here.

138

00:06:51,156 --> 00:06:54,239

(light upbeat music)

139

00:07:03,780 --> 00:07:06,150

All right, so you may notice
it start to get thick,

140

00:07:06,150 --> 00:07:07,860

so this is when we're gonna
start adding some more

141

00:07:07,860 --> 00:07:09,870
of our heavy cream to
kind of thin it back out

142

00:07:09,870 --> 00:07:12,313
and get the right consistency of frosting.

143

00:07:12,313 --> 00:07:15,396
(light upbeat music)

144

00:07:16,953 --> 00:07:18,990
All right, so as it starts to thin out,

145

00:07:18,990 --> 00:07:20,520
you're gonna wanna kind
of consider what kind

146

00:07:20,520 --> 00:07:22,830
of decorations you're
gonna put on your cake.

147

00:07:22,830 --> 00:07:24,810
If you're doing something
a little more complicated,

148

00:07:24,810 --> 00:07:26,400
you may want a stiffer buttercream.

149

00:07:26,400 --> 00:07:28,380
We're gonna do something a
little simpler on this cake,

150

00:07:28,380 --> 00:07:30,250
so I'm gonna thin it
out a little bit more.

151

00:07:30,250 --> 00:07:33,333
(light upbeat music)

152

00:07:34,890 --> 00:07:37,170

We've got all that
melted chocolate in here.

153

00:07:37,170 --> 00:07:40,263

You can just smell all
the delicious chocolate.

154

00:07:43,230 --> 00:07:45,090

All right, now that we've
got our frosting made

155

00:07:45,090 --> 00:07:46,740

and our baked and cooled cakes,

156

00:07:46,740 --> 00:07:49,470

we're gonna go ahead and layer our cake.

157

00:07:49,470 --> 00:07:51,180

We'll start with our bottom layer.

158

00:07:51,180 --> 00:07:52,680

These cakes have a little bit of a dome,

159

00:07:52,680 --> 00:07:54,300

so you may wanna trim that off the top

160

00:07:54,300 --> 00:07:55,590

so that everything is level

161

00:07:55,590 --> 00:07:57,420

and you don't end up with cake layers

162

00:07:57,420 --> 00:08:00,570

that break or slide around.

163

00:08:00,570 --> 00:08:02,220

All right, so once your

cake layer is level,

164

00:08:02,220 --> 00:08:04,738

we'll go ahead and add
about a cup of frosting.

165

00:08:04,738 --> 00:08:07,821

(light upbeat music)

166

00:08:10,784 --> 00:08:13,560

We'll spread that into a nice even layer.

167

00:08:13,560 --> 00:08:16,680

Want it to go all the way
to the edges of your cake.

168

00:08:16,680 --> 00:08:18,630

And then we'll wanna add
our next layer of cake.

169

00:08:18,630 --> 00:08:19,980

And again, if that one's not level,

170

00:08:19,980 --> 00:08:22,566

you'll wanna level that first
before you add it on top.

171

00:08:22,566 --> 00:08:25,649

(light upbeat music)

172

00:08:34,320 --> 00:08:36,030

All right, we've got a nice even layer

173

00:08:36,030 --> 00:08:36,960

of chocolate frosting,

174

00:08:36,960 --> 00:08:39,141

so we're gonna add our top layer of cake.

175

00:08:39,141 --> 00:08:41,760
(light upbeat music)

176

00:08:41,760 --> 00:08:44,250
Okay, so once you have your
final layer of cake on top,

177

00:08:44,250 --> 00:08:45,750
I'm gonna go ahead and
smooth out the sides

178

00:08:45,750 --> 00:08:46,710
of the cake a little bit

179

00:08:46,710 --> 00:08:48,750
and fill in any gaps with this, kind of,

180

00:08:48,750 --> 00:08:50,524
frosting that's just sticking out.

181

00:08:50,524 --> 00:08:53,607
(light upbeat music)

182

00:08:59,010 --> 00:09:01,320
So once I've added the
frosting to the top of my cake,

183

00:09:01,320 --> 00:09:04,530
I actually like to use
a piping bag and tip

184

00:09:04,530 --> 00:09:05,790
to add it to the sides,

185

00:09:05,790 --> 00:09:07,290
but you can do that free hand, as well.

186

00:09:07,290 --> 00:09:08,893

Either way is totally fine.

187

00:09:08,893 --> 00:09:11,976

(light upbeat music)

188

00:09:17,610 --> 00:09:18,443

All right, I'm gonna go ahead

189

00:09:18,443 --> 00:09:20,024

and smooth the sides of

the cake a little bit.

190

00:09:20,024 --> 00:09:23,107

(light upbeat music)

191

00:09:29,790 --> 00:09:30,630

Okay, now on the sides,

192

00:09:30,630 --> 00:09:32,220

I'm gonna use my offset spatula

193

00:09:32,220 --> 00:09:37,220

to kind of make a little

swirly line thing on the side.

194

00:09:37,260 --> 00:09:39,160

I'm sure that's not the official name.

195

00:09:40,620 --> 00:09:43,710

And then we're gonna do

something kind of similar on top.

196

00:09:43,710 --> 00:09:45,390

Just kind of use our offset spatula

197

00:09:45,390 --> 00:09:46,800

to create a little design.

198

00:09:46,800 --> 00:09:48,930
You could really do a
swirl or whatever you want.

199
00:09:48,930 --> 00:09:51,660
I'm gonna kind do almost loops.

200
00:09:51,660 --> 00:09:54,260
I think it kind of looks a
little bit like a flower.

201
00:09:55,140 --> 00:09:56,520
And while you could stop right there,

202
00:09:56,520 --> 00:09:59,070
I, myself, have trouble
not adding extra garnishes.

203
00:09:59,070 --> 00:10:02,070
So we're gonna add even more
chocolate 'cause why not?

204
00:10:02,070 --> 00:10:03,600
I'm gonna add a little
bit of chopped chocolate

205
00:10:03,600 --> 00:10:04,960
around the top edge.

206
00:10:04,960 --> 00:10:07,410
(light upbeat music)

207
00:10:07,410 --> 00:10:08,490
All right, so now we have

208
00:10:08,490 --> 00:10:11,460
our fully frosted Devil's Food Cake

209
00:10:11,460 --> 00:10:14,460

with some lovely chocolate
garnishes ready to go.

210

00:10:14,460 --> 00:10:17,550

Serve to your guests
or hoard for yourself.

211

00:10:17,550 --> 00:10:20,460

It's fudgy, delicious, full of chocolate.

212

00:10:20,460 --> 00:10:21,930

You are going to love it.

213

00:10:21,930 --> 00:10:24,993

For the full recipe, head
over to lifeloveandsugar.com.